

# herons


west coast kitchen + bar

Welcome to Herons West Coast Kitchen – a culinary celebration of all things British Columbia.






Executive Chef Dana Hauser artistically highlights flavours of the Pacific Northwest through her adventurous creations. Complementing our relaxed West Coast lifestyle with an infallible passion for the culinary arts and flawless commitment to quality, her dishes remain true to our region. Devoted to fresh, sustainable, seasonal ingredients, she is intrigued by nurturing relationships with the neighboring farmers and focuses on building ethical partnerships which foster eco-conscious practices, such as Food Day Canada and the Vancouver Aquarium’s Ocean Wise Program. Chef Hauser has travelled as a guest chef, and most recently in 2012, as an honorary Chef at the James Beard House, in New York. She enjoys dedicating her time to organizations which educate consumers about the issues surrounding sustainable food and makes careful efforts to source items locally within a 100km radius, or better yet from our very own Chef harvested, terrace herb garden.

## first course

	HERONS’ SIGNATURE SEAFOOD CHOWDER	15
	pacific salmon. manila clams. albacore tuna. cod. honey mussels. halibut. andouille sausage.	
	POACHED PEAR + ENDIVE SALAD	17
	beddis blue cheese. candied walnuts. rooftop honey dressing.	
	ORGANIC WATERCRESS SALAD	17
	toasted hazelnuts. salt spring island goat cheese. lemon vinaigrette. black mission fig.	
	HONEY CURED SALMON CARPACCIO	17
	lemon crème fraiche. pickled vegetables.	
	GRILLED SQUID + CHORIZO	18
	confit fingerling potato. warm olive dressing.	
	SEARED ALASKAN HARVESTED SCALLOPS	18
	cauliflower risotto. bc wild mushrooms. sherry dressing.	
	VEAL CHEEK RAVIOLI	19
	veal reduction. arugula. parmesan.	
	BC’S FINEST OYSTERS	dozen 28
	red wine mignonette. lemon. fresh horseradish.	½ dozen 17


 **vivreau bottled water still + sparkling** 3/ person  
our in house purified environmentally friendly water helps to decrease your carbon footprint.

## main course

	SEAFOOD TAGLIATELLE	29
	mussels. clams. squid. baby shrimp. salmon. albacore tuna. halibut. cod. chardonnay butter sauce.	
	PAN SEARED DUCK BREAST	30
	parsnip purée. braised cabbage. natural reduction.	
	GRILLED CORNISH HEN	30
	oven dried tomatoes. wild mushrooms. sweet potato gnocchi. chicken truffle jus.	
	BAKED ARCTIC CHAR	32
	celeriac purée. mixed mushroom + spinach croustade. citrus herb beurre blanc.	
	BAKED WILD SALMON	34
	du puy lentils. double smoked bacon. braised leek. winter vegetables. butter sauce.	
	SMOKED LINGCOD	36
	manila clams. honey mussels. fennel. grapefruit.	
	SLOW COOKED SHORT RIB	37
	roasted potato. cipollini onion. winter vegetables.	
	GRILLED AAA BEEF TENDERLOIN	39
	pemberton potato. bread pudding. kale. truffle scented jus. king oyster mushroom.	
	PACIFIC NORTH WEST RACK OF LAMB	38
	sautéed swiss chard. potato planks. roof top thyme jus.	
	LEMON GNOCCHI	26
	wilted organic watercress. pine nuts. shaved pecorino. bc wild mushrooms.	

 **OCEAN WISE**  
recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

 **FAIRMONT LIFESTYLE CUISINE**  
created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness

 **FAIRMONT LIFESTYLE CUISINE PLUS**  
as part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible all cuisine is prepared without artificial trans fat.

The consumption of raw oysters poses an increased risk of food borne illness. Cooking is needed to eliminate potential bacteria or viral contamination.

Please advise your server of any allergies. Applicable taxes and gratuities are not included.